



Birthday cupcakes 20 years Deleukstetaartenshop

We made these delicious birthday cupcakes to celebrate 20 years of Deleukstetaartenshop! The cupcakes are completely in the style of Deleukstetaartenshop: cheerful, colourful and delectable. They are decorated with Enchanted Cream© and festive balloon dog candles. A perfect addition to any birthday!

Boodschappenlijstje



FunCakes Mix voor Enchanted Cream®
450 g

F10130
€7.35



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Sugar Strands XL Mix 225 g

F53420
€5.19



FunCakes Baking Cups Purple / Orange
pk/48

F84345
€3.19



FunCakes Decorating Bags 46 cm
pk/10

F85120
€4.09



Wilton Recipe Right® 12 Cup Muffin
Pan

03-3118
€10.49



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151
€2.35

Ingredients

- FunCakes Mix voor Enchanted Cream® 225 g
- FunCakes Mix for Cupcakes 500 g
- FunCakes Sugar Strands XL Mix 225 g
- RD ProGel® Concentrated Colour - Pink
- RD ProGel® Concentrated Colour - Orange
- 150 ml milk
- 150 ml water
- 250 gr butter
- 5 eggs

Supplies

- FunCakes Baking Cups Purple / Orange pk/48
- FunCakes Decorating Bags 46 cm pk/10
- Wilton Recipe Right® 12 Cup Muffin Pan
- Wilton Decorating Tip #1M Open Star Carded
- PME Candles - Balloon Dog Set/6

Step 1: Make the Cupcakes

Preheat the oven to 180°C (160°C for a convection oven) and place the baking cups in the baking tray. Prepare 500g of cupcake mix according to the package instructions, using 250 grams of butter and 5 eggs. Divide the mix evenly among the baking cups. Bake the cupcakes until they are lightly browned and cooked through, about 19-23 minutes. Use any remaining mix for a second batch. Remove the cupcakes from the tray and let them cool on the countertop.

Step 2: Prepare the Enchanted Cream©

Prepare the Enchanted Cream© in two separate batches of 150 grams mix, 100 ml milk, and 100 ml water according to the instructions on the package.

Step 3: Decorate the Cupcakes

Divide the Enchanted Cream© into two portions and add a different food coloring gel to each portion. Put the colored cream into piping bags fitted with a #1M tip, and pipe large swirls onto the cupcakes. Sprinkle FunCakes Sugar strands XL over the top and place a Balloon Dog candle on each cupcake.

Step 4: Enjoy the Birthday Cupcakes!